

REQUEST FOR RETURN OF COPYRIGHT DEPOSITS

Dated at.....WASHINGTON, D. C.

June 22d....., 1922

Register of Copyrights,  
Library of Congress,  
Washington, D. C.

JUN 23 1922

Dear Sir:

The undersigned claimant of copyright in the work herein named,  
deposited in the Copyright Office and duly registered for copyright pro-  
tection, requests the return to him under the provisions of sections 59 and  
60 of the Act of March 4, 1909, of one or both of the deposited copies of the  
Ford Educational Library Agriculture.....entitled.....Oranges and Olives  
*In 1 reel* (2 reels) Release #16

deposited in the Copyright Office on.....and registered  
under Class....., XXc., No.....  
©CLM 2158

If this request can be granted you are asked and authorized to send  
the said copy or copies to me at the following address:.....

FordMotor Company, 451 Penna Ave., N.W., Washington, D. C. or

to.....

at.....

Signed.....FORD MOTOR COMPANY  
(Claimant of Copyright)

July, 1920-500

Chief Clerk,  
Washington Branch.

Received the above films:

*W E Bell*

Ford Motor Company  
Chief Clerk,  
Washington Branch.

Copies Returned

JUN 26 1922

Delivered in person

## MAIN TITLE:

"ORANGES AND OLIVES"

Produced and Distributed by Ford Motion  
Picture Laboratories

Copyrighted 1922 by Ford Motor Company.

Oranges

## SUB-TITLES:

1. Orange trees are first started as "seedlings" in which the desired "budding or grafting" may be made later. The largest groves are in California.
2. Water from the snow capped Sierra Nevada is carefully measured before it is used to irrigate the orange grove.
3. The balmy climate of the orange land attracts many tourists in winter.
4. The blossoms, green fruit and ripe oranges are found on the tree at the same time.
5. The orange tree is small and pickers never climb into the tree to harvest the fruit.
6. Nippers are used to cut the orange stem. A tree produced 500 to 3000 oranges.
7. Oranges are picked by hand and put gently into a bag to prevent bruising. These bags hold about 100 of the fruit.
8. Mexicans and Japanese pickers harvest the California orange crop.
9. At the packing house the oranges are cleaned and sorted. A machine washes and scrubs the golden fruit.
10. Oranges are sorted by machinery. The best grade is the heaviest fruit.
11. Fruit imperfect in color or form is hand sorted.
12. Each orange is wrapped in tissue paper - 50 per minutes.
13. Wrapped and packed in boxes containing two cubic feet, oranges are shipped in special fruit trains across the continent.
14. The golden fruit may be sold on the street, from the fruit stand or the store.
15. The Orange was once small and bitter. Years of cultivation have changed it into the seedless fruit which is prized for its refreshing juice.

Olives

1. For centuries the olive has been highly prized about the Mediterranean and in the Holy Land. The olive is the most frequently mentioned fruit in the Bible. This fruit is successfully cultivated in California.



(Oranges & Olives - #2)

2. The olive is propagated in the United States by means of grafting.
3. The Sylmar grove in southern California is the largest olive orchard in the world.
4. Mexican olive pickers camp in the orchards during the harvesting season.
5. The entire family is employed.
6. The olives are beaten off the tree and gathered by the children.
7. Ripe olives are very bitter and are never eaten as they come from the trees.
8. Asfast as the olives are gathered they are taken to the cannery.
9. This machine assorts the fruit according to size.
10. Olives are soaked for three or four days in a lye solution to remove the bitter taste, and in salt brine 8 or 10 days to remove the lye.
11. The finished olives are carefully sorted and packed in salt brine in cans, kegs and barrels.
12. The ripe olives in the cans are sterilized by steam.
13. Only part of the alive crop is canned. Improved machinery crushes the outer pulp of the olives from which the oil is to be extracted.
14. The crushed pulp is placed in filter bags in the press. 50 gallons of oil are obtained from a ton of olives. Olive oil supplies a necessary food to people living in a hot and arid climate.

THE END.

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